

STARTERS

STEEVE'S FISH SOUP SAFFRON POTATOES	15€
 EGG PARFAIT, BUTTON MUSHROOMS FRESH BLACK TRUFFLE	23€
SMOKED NORWEGIAN SALMON, CÉLERI REMOULADE PICKLED BEETROOTS	23€
ROASTED KING PRAWNS IN QUINOA AND AVOCADO SALAD CHIMICHURRI SAUCE	30€
 EGGPLANT FONDANT, MISO PUREE CRISP VEGETABLES SALAD	18€
 KRISTALE OYSTERS N°2, CUCUMBER JELLY YUZU CREAM	35€

MEATS

TERRE DE TOINE FARMHOUSE CHICKEN TANDOORI GINGER SLAW AND BUTTERNUT PUREE	25€
SLOW-COOKED LAMB SHOULDER CONFIT VEGETABLES WITH MILD SPICES SERVED WITH HOME POTATO PUREE (Serves 2)	36 €/PERS.
BEEF FILET, RATTE POTATOES AND SCALLIONS SAUCE BORDELAISE AND GRAPEMUST MUSTARD	41€
BEEF POT AU FEU DE BŒUF EN COCOTTE FONDANT WINTER VEGETABLES	22€

FISH

BLUE LOBSTER SPAGHETTI WITH TARRAGON BISQUE	35€
FISH BOURRIDE, AIOLI, YOUNG FENNELS	33€
WILD BASS FILET CRUSTED WITH NUTS SEASONAL VEGETABLES	48€
 ROASTED SCALLOPS, GREEN APPLES CELERI LIKE A RISOTTO	35€

RICE


 RISOTTO ARBORIO WITH SHIITAKE MUSHROOMS	28€
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Allergene's list is available upon request. Our meats are french origins. Prices are net and service is included. For everyone's confort please set your cellphone to silent mode. Sorry we do not accept cheques

CHEESE

SEASONAL ARTISAN CHEESE MATURED BY LA FROMAGERIE DU CARRÉ D'OR	18€
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DESSERTS

ROASTED PINEAPPLE, CHEESECAKE CRÉMEUX SPICED CHOCOLATE STREUSEL	14€
 DARK CHOCOLATE, CARAMEL AND PEANUTS COCOA NIB BISCUIT	15€
CHESTNUTS, MERINGUE AND BLACKCURRANT LIKE A MONTBLANC	11€
CITRON BIO DE PAYS CONFIT AND FROZEN BAIES DE SANCHO MERINGUE	13€



VIRGINIE BASSELOT SIGNATURE DISHES

THE RECIPES AT LA ROTONDE ARE CAREFULLY CRAFTED BY EXECUTIF CHEF VIRGINIE BASSELOT AND PASTRY CHEF FABRICE DIDIER. VIRGINIE BASSELOT GOES OUT AND ABOVE TO MEET LOCAL PRODUCERS AND SELECT CHOICE INGREDIENTS FROM SEA AND SOIL WHICH SHE INVITES YOU TO DISCOVER IN HER DISHES.

THE FISH SOUP IS PREPARED WITH FISH CAUGHT BY STEEVE MOLINARI ONE OF THE LAST FISHERMAN IN NICE

THE TERRE DE TOINE FREE RANGE CHICKEN COMES THE FARM OF THE PIERLA'S FAMILY WHO RAISES THEIR POULTRY IN NICE'S BACK COUNTRY.

CHEESES ARE MATURED BY LA FROMAGERIE DU CARRÉ D'OR IN NICE

THE KRISTALE OYSTERS WERE FARMED IN GOUVILLE SUR MER, NORMANDY



VÉGÉTARIAN DISHES

DRINKS

COCKTAIL OF THE MONTH	15€
SIGNATURE COCKTAIL Caroussel 2.0	19€

APÉRITIVES

Pastis de Nice / Aniseed aperitif	4 cl / 8€
White wine kir	12 cl / 8€
White or Red Port	5 cl / 9€
Suze / Martini / Campari	5 cl / 8€

FRUIT JUICES & SODAS

Fresh orange, grapefruit or lemon Juice	25 cl / 8€
Jus d'orange, ananas, pamplemousse abricot	33 cl / 7€
Jus de pomme, fraise, pêche, tomate	33 cl / 7€
Coca-Cola, Coca-Cola Zero, Orangina, Limonade, Ice Tea pêche	25 cl / 7€

BEERS

Fischer / Kronenbourg / Heineken (Lager)	33 cl / 9€
Leffe Brune / Socca Biera	33 cl / 10€

MINÉRAL WATER

Evian, Badoit rouge, Perrier	33 cl / 4€
Evian, Badoit	75 cl / 8€
Perrier	75 cl / 8€
Chateldon	75 cl / 9€

BARISTA SELECTION

Espresso or décaféinated "grande réserve"	5€
Malongo Double espresso "grande réserve"	10€
Malongo Cappuccino	9€
Café au lait	8€
Hot Chocolate	8€
Hot milk or cold	6€
Tea selection, lemon, Ceylan, Darjeeling, Earl Grey Thé Vert	6€
Thé ou café glacé	8€

KIDS MENU Untill 12 years old

Filsh Filet or Chicken Nuggets or Minced beef steak or Mini beef burger ou Tortellini pasta with tomato sauce or butter Sides: potato purée, fries or vegetables Ice Creams / sorbets or chocolate brownie Choice of syrup water	15€
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